

Christmas Party

two-course - £37

three-course - £44

Starters

Celeriac Soup

granny smith apple, crispy sage

Citrus-Cured Sea Trout

horseradish creme fraiche, pickled cucumber, shallots

Cotswold Game Terrine

salt-baked beetroot, celeriac remoulade

Goat's Cheese Tartlet

mulled pear, hazelnuts, port reduction

Main Dishes

Roast Crown of Bronze Turkey

all the traditional trimmings

English Pumpkin Ravioli

butternut squash, cranberries, crispy sage

Butter Poached Cornish Pollock

herb crushed potatoes, creamed spinach, dill butter sauce

Roast Chicken Supreme

smoked cheddar dauphinoise, honey glazed carrots,
tender stem broccoli, red wine jus

Hereford Beef Sirloin Steak

triple cooked chips, plum tomato, portobello mushroom,
bearnaise butter, green peppercorn sauce
£10 supplement

Desserts

Homemade Christmas Pudding

brandy sauce, cinnamon pastry, red currants

Clementine Posset

gingerbread, yoghurt sorbet, meringue

Hazelnut Praline Tart

70% single-origin chocolate, clotted cream ice cream

British Cheeses

grape chutney, quince, candied walnuts, malt loaf
£5 supplement

Coffee, Tea & Puff Pastry Mince Pies

Parties of four or more

PRE-ORDER REQUIRED ONE WEEK IN ADVANCE

£10 DEPOSIT PER PERSON ONCE CONFIRMED

CALL 01451 830297 TO BOOK

